



Brewhogs University Brew Day Recipe Sheet

Name: Ryan's Northern English Brown **Style:** British Brown
Volume: 5.5 Gallons **BJCP#** 13B
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.049 **Measured OG:** _____ **SRM:** 19
Est FG: 1.011 **Measured FG:** _____ **IBU:** 26.6
Est PB Gravity: 1.039 **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV% 4.90% **Measured ABV%** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. Maris Otter	78.30%	8 lb 7.3 oz
2. Crystal 65L	9%	1 lb
3. Brown Malt	4.60%	8 oz
4. Special Roast (Briess)	4.6%%	8 oz
5. Chocolate Rye	3.5%%	6 oz
6		
7		

Mash Schedule
1. Single Infusion @ 152 degrees F for 60 mins
2. Mash out @ 168 degrees F for 10 mins
3
4
5

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Challenger	60	6.83		25	
2. East Kent Goldings	5	2.5		1.6	
3					
4					
5					
6					
7					
8					
9					

Additional Additions

Name	Time	Amount
1. Irish Moss		
2. Yeast Nutrient		
3		
4		
5		
6		
7		

Yeast

Name: LalBrew Windsor
Cells Needed: 187.5 Billion Cells
Starter Size: 1/2 L

Fermentation

Date Pitched: _____ **Temperature:** _____ **Gravity:** _____
Transfer Date: _____ **Transfer Gravity:** _____ **Temperature:** _____

Keg/Bottle Date: _____ **Carb level:** _____

Volume Pack: _____ **Sugar Used:** _____ **Amount Sugar:** _____

Brewday Notes:

Ferment at 64 degrees F

Refer to Water Profiles for brewing Northern English Brown under Publications

Medal Zone

Competition Name	Category #	Score	Place
_____		_____	
_____		_____	
_____		_____	
_____		_____	

Hop Calculations

Alpha Acid Unit (AAU)	Alpha Acid x ounces = AAU
Ounces	Alpha Acid Unit / AA = ounces
Ounces to grams	Ounces x 28.35 = grams